

**BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <i>Woodstock's Pizza</i>	DATE <i>7-14-06</i>
ADDRESS <i>166 E 2nd St Chico</i>	RECHECK DATE
OWNER/OPERATOR <i>Woodstock's Pizza Inc</i>	SITE # <i>2867</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <i>24 hrs</i>
INVENTORY TYPE <i>16F-24</i> SERVICE <i>DI</i> TIME	CORRECT MINOR VIOLATIONS BY: <i>30 days</i>
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>	PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			11- No digital probe thermometer available to check temperatures of pizzas - freshly cooked and hot-holding. Note: Temperature of hot-holding pizza 135°F
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer	X		
12	Handwashing			18- Replace door gaskets to pizza prep refrigerators. Clean tracks and inside pizza prep refrigerators to remove food debris/residues. Clean side of Densi refrigerator (at dough prep) to remove food debris/residues. Clean beverage dispensing machines at nozzles to remove sticky residues. 29- Repair/replace bent leg and damaged shelf to pizza dough prep table to facilitate cleaning. Clean side inside cabinets at customer plate/silverware area to remove food debris/residues, trash. 31- Clean floors in hard to reach areas (behind and under equipment/shelving) to remove food debris, residues, trash. Clean FRP panels on walls in back area at dough prep to remove residues.
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher		X	
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		X	

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

Note: Reported cleaned 3-4 weeks.
OFFICE ADDRESS AND TELEPHONE NUMBER
411 Main St
P. O. Box 5364
Chico, CA 95927
(530) 891-2727
FAX (530) 895-6512

7 County Center Dr
Oroville, CA 95965
(530) 538-7281
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R.E.H.S.
Andrew N...
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